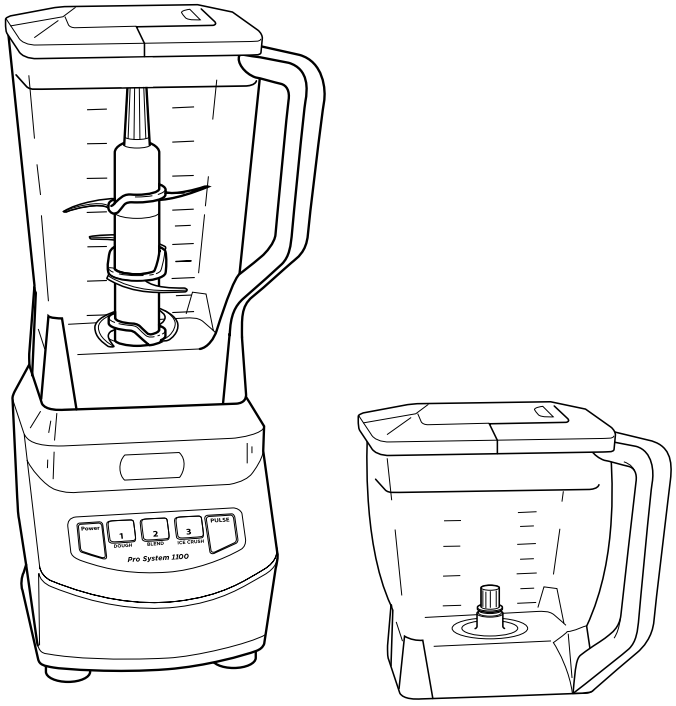
NINJA®

Pro System 1100

NJ602CO

OWNER'S GUIDE



RECIPE IDEAS INSIDE!

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NJ602CO.E.110707

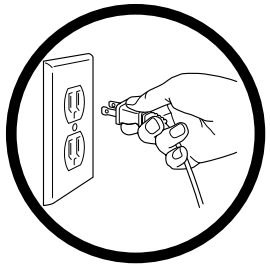
IMPORTANT SAFETY INSTRUCTIONS
For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® PRO SYSTEM 1100.

POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT modify the plug in any way.**



1. To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.
2. Close supervision is necessary when any appliance is used by or near children.
3. Never leave an appliance unattended when in use.
4. Turn the appliance "Off" and remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
5. **DO NOT** abuse the power cord. Never carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
6. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to EURO-PRO Operating LLC for examination, repair or adjustment.
7. **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
8. Always use appliance on a dry, level surface.
9. Keep hands, hair, clothing, as well as utensils out of container while processing to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.
10. **CAUTION:** Blade assembly is sharp, handle with care. When handling the blade assembly, always hold by the shaft.
11. Avoid contact with moving parts.
12. **DO NOT attempt to sharpen blades.**
13. **DO NOT** use the appliance if blade assembly is bent or damaged.
14. To reduce risk of injury, never place the blade assembly on base without pitcher or bowl properly attached.
15. **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
16. The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
17. **DO NOT** remove the container from the motor base while the appliance is in operation.
18. To reduce the risk of injury, **NEVER** operate the appliance without the lid in place; **DO NOT** try to defeat the interlock mechanism; make sure that the attachment is properly installed before operating the appliance.
19. **DO NOT** expose containers to extreme temperature changes.
20. Exercise extreme caution when blending hot liquids.
21. **CAUTION:** Do not process food or liquid that is hotter than 180°F/82°C. Allow very hot ingredients to cool before processing.
22. **DO NOT** overfill.
23. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
24. When processing hot foods or liquids, always open the pouring spout cap to vent the steam. Keep hands and other exposed skin away from the opening to prevent possible burns or scalding.
25. **DO NOT** operate the appliance empty.
26. To reduce the risk of burns, always allow the appliance to cool after blending hot liquids before taking off parts and before cleaning.
27. If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 15 minutes before using again.
28. In the event that the unit flashes speeds 1, 2 and 3 from overloading, the unit will shut down. Unplug the unit and wait 15 minutes to reset.
29. **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
30. The maximum rating is based on the 6-Blade Assembly (pitcher) that drives the greatest power and other recommended attachments may draw significantly less power or current.

NOTE: This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. **DO NOT USE AN EXTENSION CORD WITH THIS PRODUCT**.

SAVE THESE INSTRUCTIONS

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Thank you for purchasing the Ninja® Pro System 1100.

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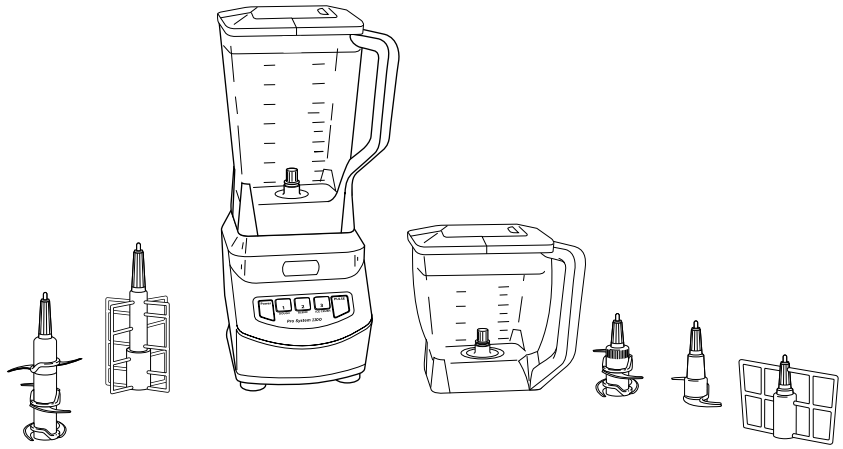
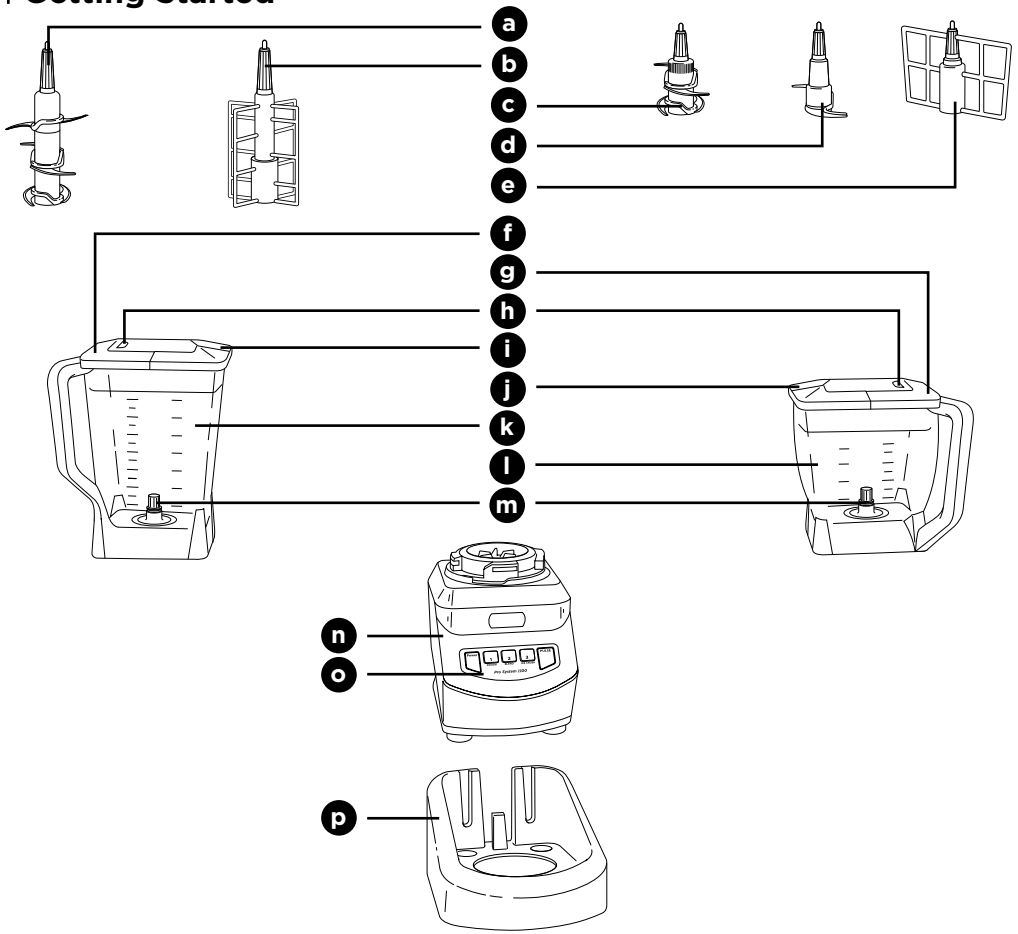


THIS BOOK COVERS MODEL NUMBER:
NJ602CO 30

TECHNICAL SPECIFICATIONS
Voltage: 120V., 60Hz.
Power: 1100 Watts
Pitcher Capacity: 2.15 L (72 ounces) (9 cups)
Bowl Capacity: 1.18 L (40 ounces) (5 cups)

Getting Started



a 6-Blade Assembly (pitcher)
b Whipping Attachment (pitcher)
c 4-Blade Assembly (bowl)
d Dough Blade (bowl)
e Dough Paddle (bowl)
f Pitcher Lid with Locking Handle
g Bowl Lid with Locking Handle
h Locking Handle Release Button
i Pouring Spout with Cap
j Grated Fill Spout with Cap
k 72 oz. Pitcher
l 40 oz. Bowl
m Gear Shaft
n Motor Base
o Control Panel
p Dough Station
q Power Cord (not shown)
r Cord Storage (in back) (not shown)

NOTE: Attachments are **not** interchangeable.

The Ninja® Pro System 1100 is a professional, high powered innovative tool with a sleek design and outstanding performance, a true asset to any kitchen. It is perfect for ice crushing, blending, pureeing, and controlled processing. The Ninja® Pro System 1100 also features a unique capability to knead dough for pizzas, breads, pretzels and cookies! Create all of your favorite recipes fast and easy with just one touch of a button. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.

FEATURES:

- **Patented Ninja® Technology**
- **Extra Large, 72 oz. Pitcher - BPA Free**
- **40 oz. Bowl - BPA Free**
- **Lock–In Lid, Featuring Pour Spout**
- **Easy to Clean Electronic Control Panel**
- **Sturdy, Non-Slip Base**
- **Cord Storage Box**
- **Hidden Drain Holes - prevent water build up from dishwasher**

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

- **IMPORTANT:** Never add ingredients into the container before placing the attachment in first.
- **IMPORTANT:** Attachments are **not** interchangeable.
- **CAUTION:** Blades are sharp! Use extreme caution when handling the blade assemblies. Always hold them by the shaft.
- **IMPORTANT: DO NOT** attempt to operate the appliance without the lid on.
- **IMPORTANT:** Never run the appliance empty.
- **CAUTION:** Use extreme caution when processing hot foods or liquids to avoid accidental scalding or burns. Do not process food or liquid that is hotter than 180°F/82°C. Allow very hot ingredients to cool before processing.

  When processing hot foods or liquids, always open the spout cap to vent the steam. Keep hands and other exposed skin away from the opening to prevent possible burns or scalding.
- **WARNING:** Secure the appliance while in use by pressing down on the lid with one hand.
- **CAUTION:** Never remove the container while the appliance is still running.
- **WARNING:** Never leave the appliance unattended while in use.

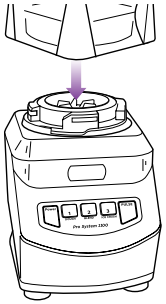


Fig. 1

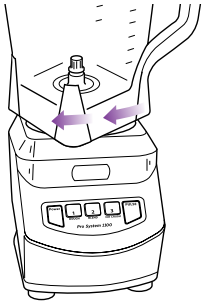


Fig. 2

Fig. 3a

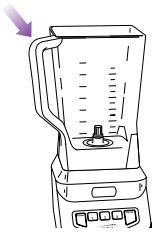


Fig. 3b

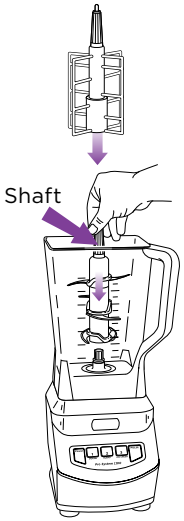


Fig. 4a

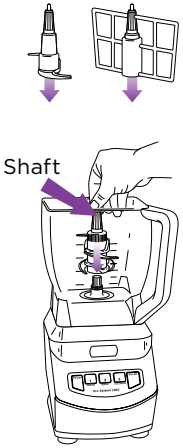


Fig. 4b

BEFORE FIRST USE

1. Remove all packaging material and labels from the appliance.
2. Wash the lids, pitcher, bowl and attachments in warm, soapy water with a soft cloth. **Use caution when washing the blade assemblies as the blades are very sharp.**
3. Rinse and dry thoroughly.
4. The pitcher, bowl, lids and attachments, are all dishwasher safe. It is recommended that the lids and attachments be placed on the top rack. Ensure that the attachments are removed from the containers before placing in the dishwasher.
5. Wipe the motor base and dough station clean with a damp cloth.

HOW TO ASSEMBLE

- **CAUTION:** Make sure that the motor base is unplugged from the power source.

1. Place the motor base on a clean, dry, level surface.
2. Lower the pitcher or the bowl onto the motor base. (**Fig. 1**)
3. Rotate the container to the left as far as it will go. As the container rotates, it will lower and the safety tabs on the bottom of the container will slide under the safety tabs on the top of the motor base. (**Fig. 2**)
4. The pitcher or bowl can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (**Fig. 3a, Fig. 3b**)
5. Holding the desired attachment by the shaft, place it onto the gear shaft inside the container. Ensure that the attachment fits around the gear shaft and that it is standing straight. (**Fig. 4a, Fig. 4b**)

HOW TO USE

1. Place the pitcher or bowl onto the motor base and insert the desired attachment. (See 'HOW TO ASSEMBLE'.)
2. Add the ingredients to the container. Make sure your total of ingredients don't go higher than the highest measured marking line on the side of the containers.

MAXIMUM CAPACITY

40-oz Bowl
Dry - Do not exceed 2 1/2 cups (20 oz.)
Wet - Do not exceed 5 cups (40 oz.)

72-oz Pitcher
Dry - Do not exceed 2 1/2 cups (20 oz.)
Wet - Do not exceed 9 cups (72 oz.)

Using the Ninja® Pro System 1100 - cont'd

NOTE: The handle will remain locked in the upward position until the lid is completely seated on top of the container.

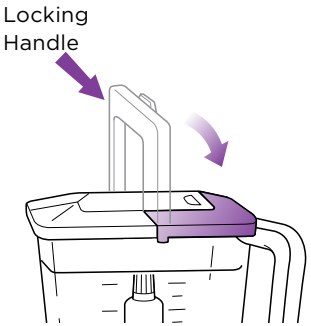


Fig. 5

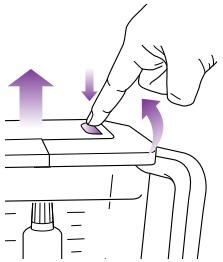


Fig. 6

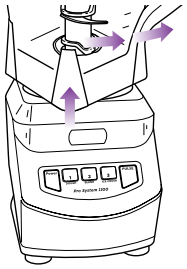


Fig. 7

3 Place the color co-ordinated lid onto the corresponding container with the locking handle in the upright position and the pouring spout on the corner opposite the container's handle. Align the arrows (▼) located on the lid and container's handle. Ensure that the lid is completely seated and press the lid down into the container. Press the locking handle down so that the latches on the lid fit under the tabs on the container. (**Fig. 5**)

NOTE: If you need to add additional ingredients while the appliance is processing, open the pouring spout cap and pour the ingredients in through the opening.

4 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: As a safety feature, the power button (⏻) will flash and the motor will not work if the container and lid are **not** installed correctly. When the container and lid are installed properly, the power button (⏻) will be solid, indicating that the appliance is ready for use.

5 Select the button that best suites your needs.

* See "Speed Settings & Uses" chart.

6 Press the power button (⏻) or the selected button a second time to stop the attachment from turning or press a different button to change the speed.

7 If the ingredients stick to the side of the container, stop the appliance by pressing the power button (⏻) and wait for the attachment to stop turning. Then remove the lid by pressing the release button, lifting the handle up and pulling straight up. (**Fig. 6**) Use a spatula to dislodge the pieces, replace the lid and continue processing.

8 To remove the container, press the power button (⏻) to turn the appliance "Off". Wait for the attachment to stop moving before removing. (**Fig. 7**)

9 Depending on the consistency of the contents in the container, open the pouring spout cap and use the spout to empty liquid contents. For thicker consistencies, or for removing dough from the bowl, remove the lid and attachment carefully (by its shaft), then empty contents from the container.

10 Unplug the appliance after use.

Using the Pitcher

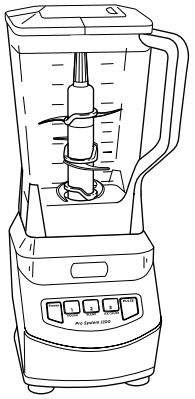


Fig. 8

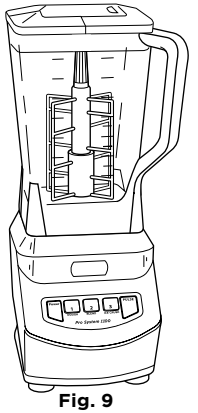


Fig. 9

USING THE 6-BLADE ASSEMBLY

1 Holding the 6-Blade assembly by the shaft, place it onto the gear shaft inside the pitcher. Ensure that the attachment fits around the gear shaft and that it is standing straight.

2 Add the ingredients and secure the pitcher lid onto the pitcher. (**Fig. 8**)

3 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

USING THE WHIPPING ATTACHMENT

1 Holding the whipping attachment by the shaft, place it onto the gear shaft inside the pitcher. Ensure that the attachment fits around the gear shaft and that it is standing straight.

2 Add the ingredients and secure the pitcher lid onto the pitcher. (**Fig. 9**)

3 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

⚠ **IMPORTANT:** When using the whipping attachment for whipping egg whites, open the pouring spout cap after 30 seconds to allow the egg mixture to aerate.

Using the Bowl

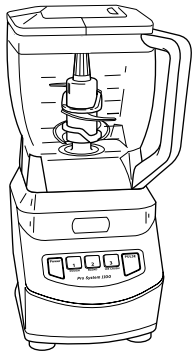


Fig. 10

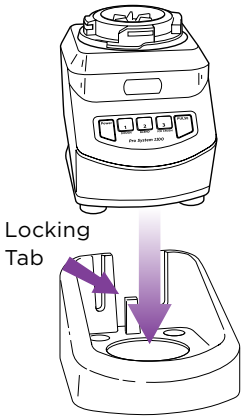


Fig. 11

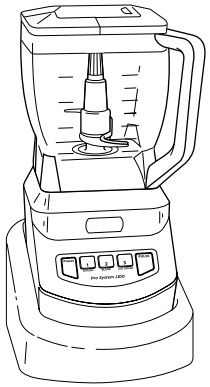


Fig. 12

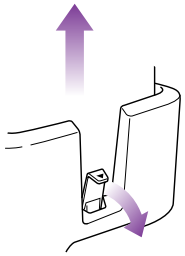


Fig. 13

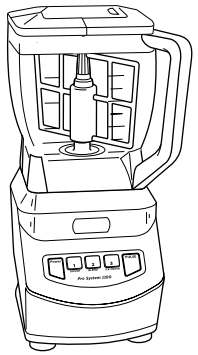


Fig. 14

USING THE 4-BLADE ASSEMBLY

1 Holding the 4-Blade assembly by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.

2 Add the ingredients and secure the bowl lid onto the bowl. (**Fig. 10**)

3 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

USING THE DOUGH BLADE

⚠ **IMPORTANT:** Use only the "DOUGH" button when using this attachment.

⚠ **IMPORTANT:** Use the dough station when using the dough blade on SPEED 1/DOUGH.

1 Place the dough station on a clean, dry, level surface such as a counter or table top with the locking tab in the back. (**Fig. 11**) Press down to secure the suction feet to the surface.

2 Place the motor base inside the dough station and push down until you hear it click into place. (**Fig. 11**)

3 Secure the bowl onto the motor base.

4 Holding the dough blade by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.

5 Add the ingredients and secure the bowl lid onto the bowl. (**Fig. 12**)

NOTE: For best results add wet ingredients first and then add dry ingredients.

6 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses.

7 Once finished making dough, remove the bowl from the motor base.

8 To remove the motor base from inside the dough station, pull the locking tab away from the back of the motor base while you lift the motor base out of the dough station. (**Fig. 13**)

9 To release the dough station from the counter or tabletop, lift the tabs located on suction feet of the dough station.

⚠ **WARNING:** Never leave the appliance unattended while in use.

USING THE DOUGH PADDLE

⚠ **IMPORTANT:** Use only the "DOUGH" button when using this attachment.

⚠ **IMPORTANT:** Use the dough station when using the dough paddle on SPEED 1/DOUGH.

1 Place the dough station on a clean, dry, level surface such as a counter or table top with the locking tab in the back. (**Fig. 11**) Press down to secure the suction feet to the surface.

2 Place the motor base inside the dough station and push down until you hear it click into place. (**Fig. 11**)

3 Secure the bowl onto the motor base.

4 Holding the dough paddle by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.

5 Add the ingredients and secure the bowl lid onto the bowl. (**Fig. 14**)

NOTE: For best results add wet ingredients first and then add dry ingredients.

⚠ **WARNING:** Never leave the appliance unattended while in use.

6 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses.

7 Once finished making dough, remove the bowl from the motor base.

8 To remove the motor base from inside the dough station, pull the locking tab away from the back of the motor base while you lift the motor base out of the dough station. (**Fig. 13**)

9 To release the dough station from the counter or tabletop, lift the tabs located on suction feet of the dough station.

Care & Maintenance

HOW TO CLEAN

⚠ **CAUTION:** Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.

⚠ **CAUTION: DO NOT** immerse the motor base into water or any other liquid.

1 Separate/remove all parts from each other.

2 Clean the motor base and dough station with a damp cloth and wipe dry.

⚠ **WARNING: DO NOT** put the dough station in the dishwasher.

3 Place the pitcher and bowl in the dishwasher. Place the lids and attachments on the top rack. **Use caution when handling the blade assemblies as the blades are very sharp.**

NOTE: You may also wash the containers by filling ¾ of the container with warm water and a drop of dish washing detergent, placing the corresponding lid on the container and pressing the pulse button a few times. Once clean, remove the container from the motor base. Rinse the container, attachment and lid under running water. Allow all the parts to dry before storing.

Please call customer service if any servicing needs to be performed on the appliance at 1-800-798-7398.

HOW TO STORE

1 Store the Ninja® Pro System 1100 upright with the pitcher on the motor base, 6-Blade assembly inside the pitcher and lid on the pitcher. Do not place anything on top. Store the bowl with the 4-Blade assembly inside and the lid on top. Keep the bowl, dough station and the rest of the attachments along side the appliance where it will not be damaged and won't cause hazard.

2 Tuck power cord in cord storage compartment in the back of the motor base.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Pro System 1100 features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop and the power light will remain lit and speeds 1, 2 and 3 will flash. To reset the appliance, follow the resetting procedure below:

1 Unplug the appliance from the electrical outlet.

2 Remove and empty the container and ensure that no food is jamming the cutting blades or attachments.

3 Allow the appliance to cool for approximately 15 minutes.

4 Re-install the container onto the base and re-plug the appliance into the electrical outlet.

5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

Speed Setting & Uses

FUNCTION	CONTAINER	ATTACHMENT	SPEED BUTTON	TYPE OF FOOD
Whipping	Pitcher	Whipping Attachment	1	Whipped cream Thin pancake batter Scrambled eggs Mousse Meringue*
Mincing	Bowl	Blade Assembly	Pulse	Onion Garlic Herbs
Kneading	Bowl	Dough Blade	1 (DOUGH)	Bread dough Pie dough Pizza dough Pretzel dough
Dough Mixing	Bowl	Dough Paddle	1 (DOUGH)	Cookie dough
Blending	Bowl	Blade Assembly	2 (BLEND)	Pâtés Stewed fruits Dips Apple sauce Spreads Soups Baby food
Grinding	Bowl	Blade Assembly	2	Meat
Grating	Bowl	Blade Assembly	3 or Pulse	Grated cheese Bread crumbs
Chopping	Pitcher or Bowl	Blade Assembly	Pulse	Salsa Vegetables Nuts
Mixing	Pitcher or Bowl	Blade Assembly	2 (BLEND)	Light cake mixes Batters
Ice Crushing	Pitcher or Bowl	Blade Assembly	3 (ICE CRUSH)	Ice
Pureeing	Pitcher or Bowl	Blade Assembly	3	Smoothies Smooth soups Milkshakes

⚠ **IMPORTANT:** Use the dough station when using the dough blade or dough paddle on SPEED 1/DOUGH.

* Open the pouring spout cap after 30 seconds to allow egg mixture to aerate.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor Doesn't Start or Attachment Doesn't Rotate.	Make sure the container is securely placed on motor base. Make sure the lid is securely on container in the correct position (align arrows). The appliance is turned "Off". Press the power button (⏻) to turn "On". Check that the plug is securely inserted into the electrical outlet. Check the fuse or circuit breaker. The unit has overloaded. The appliance will stop and the power light will remain on while speeds 1, 2 and 3 will flash. Unplug and wait approximately 15 minutes before using again. The unit has overheated. Unplug and wait approximately 15 minutes before using again. Check to make sure the unit is not overloaded.
Food is Unevenly Chopped.	Either you are chopping too much food at one time, or the pieces are not of even size and processing smaller amounts per batch.
Food is Chopped Too Fine or is Too Watery.	The food has been over processed. Use pulse button for controlled processing.
Food Collects On Lid or On the Sides of the Container.	The mixture is to thick. Add more liquid.
You Cannot Achieve Snow From Solid Ice.	Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer.
Dough Station Won't Stick to Counter or Table Top.	Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces. Suction feet WILL NOT stick on some surfaces such as, wood, tile and non-polished finishes. **DO NOT attempt to use appliance when the dough station is stuck to a surface that is not secure, (cutting board, platter, plates, etc.).**
Motor Base Won't Fit in Dough Station.	Ensure that the cord is not in the way and there are no foreign objects, materials or food inside the dough station.

Replacement Parts

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit our website: www.ninjakitchen.com or feel free to contact customer service: 1-800-798-7398.

Recipes

Orange Double-Up

Ingredients:

4 Cups	Orange Juice, divided
1/2 Cup	Frozen Orange Juice Concentrate
2 Medium	Fresh Oranges, peeled, seeded and cut into pieces
16 oz.	Carbonated Water

Directions:

Pour 2 cups of orange juice into the pitcher. Add the juice concentrate and the fresh oranges. Blend on 2 until uniformly smooth. Pour the mixture into a large serving pitcher and add the remaining orange juice and carbonated water. Stir well to blend. Pour over ice and serve. Serves 4 to 6.

Pitcher
6-Blade Assembly
Pitcher Lid

Middle Eastern Tabouli

Ingredients:

1 Cup	Plain Bulgur (cracked wheat), uncooked
1 Cup	Water
1 Bunch	Fresh Parsley, stemmed
6 Sprigs	Fresh Mint, stemmed
1/2 Small	White Onion, peeled
2 Cloves	Garlic, peeled
1/3 Cup	Extra Virgin Olive Oil
2	Lemons, juiced (about 1/4 cup)
1/2 tsp.	Salt
1/2 tsp.	Freshly Ground Black Pepper
2 Ripe	Tomatoes, cored and diced
3	Green Onions, cleaned and chopped

Directions:

In a large bowl, mix the bulgur with the water. Cover and let stand for 20 minutes, until the water is absorbed and the wheat is tender.

Place the parsley, mint, onion and garlic into the bowl and pulse on 1 to make a small, rough chop, cleaning the sides of the bowl with a spatula as necessary. Transfer the mixture to the bowl of softened bulgur.

Place the olive oil, lemon juice, salt and pepper in the bowl and blend on 2 until incorporated. Add the dressing to the bulgur mixture and lightly toss to mix. Add the chopped tomatoes and green onion, again tossing gently to mix. Taste and adjust the seasonings. Serve well-chilled or at room temperature. Serve 6.

Bowl
4-Blade Assembly
Bowl Lid

Caramel Crème Parfait

Ingredients:

1 Cup	Heavy Whipping Cream
1 tsp.	Sugar
4 Cups	Premium Vanilla Ice Cream
1/2 Cup	Premium Caramel Sauce, divided
1/2 Cup	Lowfat Milk

Directions:

Pour the cream into the pitcher and whip on 3 until stiff peaks form, about 25 seconds. Gently fold in the sugar and set aside. Clean the pitcher and dry.

Place the ice cream and 1/4 cup of caramel sauce into the pitcher. Add the milk and blend on 3 until very smooth. Remove and assemble the parfaits. Drizzle a small amount of the remaining caramel sauce down the sides of 4 glasses. Layer the ice cream and whipped cream into each glass. Top each parfait with a drizzle of the remaining caramel sauce and serve at once. Serves 4.

Pitcher
Whipping Attachment
6-Blade Assembly
Pitcher Lid

Roasted Tomato & Olive Bruschetta

Ingredients:

4 Medium	Tomatoes, cored and quartered
2 Tbsp.	Extra-Virgin Olive Oil
1 Clove	Garlic, peeled
1/4 Cup	Black Olives, pitted
1 tsp.	Fresh Basil
	Fresh Bread Rounds, lightly toasted

Directions:

Place the tomatoes on a baking sheet and toss with the oil. Sprinkle with salt and pepper. Bake at 350°F for 30 to 40 minutes, or until very soft and tender. Remove and cool slightly.

Place the cooled tomatoes in the bowl and add the garlic, olives and basil. Add a few drops of oil if the mixture looks dry. Pulse on 1 for just a few seconds, or long enough to roughly chop the vegetables together. Don't over-blend.

Spoon the bruschetta on the bread rounds and serve. Makes about 12 servings.

Bowl
4-Blade Assembly
Bowl Lid

Sweet Strawberry Smoothie

Ingredients:

1/2 Cup	Half-and-Half Cream
1/2 Cup	Whole Milk
1 Cup	Ripe, Sweet Strawberries, stemmed and washed
1/2 Cup	Lowfat Vanilla-Flavored Yogurt
2 Cups	Ice Cubes

Directions:

Pour the milk and cream into the pitcher and add the strawberries, yogurt and ice cubes. Blend on 3 until the mixture is very smooth and no fruit pieces remain. Pour into glasses and serve right away. Serves 2 to 3.

Pitcher
6-Blade Assembly
Pitcher Lid

Crisp & Rich Butter Cookies

Ingredients:

1 Cup	Butter, softened
1/2 Cup	Sugar
Pinch	Salt
1 Large	Egg
1 tsp.	Vanilla Extract (substitute lemon extract)
1/2 tsp.	Almond Extract
2 1/2 Cups	All-Purpose Flour

Directions:

Place the softened butter, sugar, salt, egg and extracts in the bowl. Blend on 1 until very light and fluffy. Add the flour and pulse on 1 until combined. Remove the dough paddle and clean the sides of the bowl with a spatula, mixing in any unblended dough. Cover with the lid and chill the dough for about 20 minutes.

Fill a cookie press and press shapes onto ungreased cookie sheets. Bake at 400°F for 8 to 10 minutes. Cookies should be set, but not browned, when done. Cool on wire racks before serving.

Makes about 6 dozen cookies.

Bowl
Dough Paddle
Bowl Lid
Dough Station

Easy Pizza Dough

Ingredients:

1/4 oz. Pkg.	Dry Active Yeast
1 tsp.	Salt
1 Tbsp.	Sugar
2/3 Cup	Water, warmed to 110-115°F
1/4 Cup	Canola Oil (substitute olive oil)
2 Cups	All-Purpose Flour

Directions:

Place the yeast, salt, sugar and water in the bowl. Pulse on 1 for 10 seconds. Add the oil and flour and blend on 1 until the dough is smooth and no lumps remain. Transfer the dough to a lightly-oiled bowl and cover. Let rise for about 1 hour.

If you are making high-rise pizza dough, punch down the dough and let rise again for 45 minutes. If not, eliminate the second rising and spread the dough onto a pizza pan or baking sheet that has been lightly coated with cooking spray.

Add sauce and toppings as preferred and bake at 425°F for 25-30 minutes, or until the crust is lightly browned and the toppings and cheese are hot.

Makes 1 pizza crust.

Bowl
Dough Blade
Bowl Lid
Dough Station

Golden Mashed Potato Puffs

Ingredients:

4 Medium	Russet Potatoes, peeled and diced
1/2 Cup	Milk, warmed
1	Egg, beaten
1/2 tsp.	Baking Powder
2 tsp.	White Flour
1/2 Cup	Parmesan Cheese, grated
1/2 tsp.	Salt

Directions:

In a large saucepan filled with water, bring the potatoes to a boil, and then reduce the heat to medium-low and simmer until tender. Drain the potatoes and place into the pitcher. Add the remaining ingredients, Reserving 2 tablespoons of Parmesan cheese, and pulse on 1 until blended.

Preheat the oven to 350°F. Drop the potato mixture by teaspoons onto a non-stick baking sheet. Sprinkle the potato puffs with the remaining Parmesan cheese and bake for 20 minutes. Allow the puffs to cool slightly and serve warm.

Pitcher
6-Blade Assembly
Pitcher Lid

Pineapple Nut Crumb Cake

Ingredients:

1/2 Cup	Butter, softened
3/4 Cup	Sugar
2	Eggs
1 1/2 tsp.	Vanilla Extract
1 1/4 Cups	All-Purpose Flour
1 tsp.	Baking Powder
1 Fresh	Pineapple, peeled, cored, quartered lengthwise and sliced

Crumb Topping:

1 1/4 Cups	All Purpose Flour
1/2 Cup	Sugar
1/4 tsp.	Ground Cinnamon
1/2 Cup	Butter
1/2 Cup	Walnuts

Directions:

Preheat the oven to 350°F. Butter the bottom and sides of a 10-inch spring form pan. Place the softened butter in the bowl and blend on 1 until very fluffy. Add the sugar and blend again on 1 for 10 seconds. Use a spatula to clean the sides of the bowl. Add the eggs and vanilla and blend on 1 until uniformly smooth.

Add the flour and baking powder and blend on 1 just until all the ingredients are moistened. Pour the batter into the prepared pan.

In the bowl, combine the flour, sugar and cinnamon for the crumb topping. Add the butter and walnuts and pulse on 1 for 20 seconds. Remove and set aside.

Place the pineapple slices on top of the batter, leaving a 1/2-inch margin around the outside edge. Scatter the crumb mixture over the top. Bake for 50 to 60 minutes, or until the cake is firm.

Remove the cake and cool. Remove the pan rim and place on a serving platter.

Serves 8 to 10.

Bowl
Dough Blade
Bowl Lid
Dough Station

English Toffee Cookies

Ingredients:

1 Cup	Butter, softened
1/2 Cup	Dark Brown Sugar, packed
1/2 Cup	Sugar
1 tsp.	Vanilla Extract
1	Egg Yolk
2 Cups	Cake Flour
Pinch	Salt
10 oz.	Milk Chocolate Candy Bar, melted
1/2 Cup	Almonds, chopped

Directions:

Place the softened butter, sugars, extract and egg yolk in the bowl and blend on 1 until smooth and creamy. Use a spatula to clean the sides of the bowl. Add the flour and salt. Blend again until smooth. Spoon the cookie dough onto a baking sheet that has been coated with cooking spray. Allow a 2-inch margin, as the dough will spread.

Lightly spread the chocolate over the dough and sprinkle the nuts over all. Bake at 350° for 15 to 20 minutes. Cool slightly and cut into small squares. Cool on a wire rack.

Makes about 24 cookies.

Bowl
Dough Paddle
Bowl Lid
Dough Station

Banana Pineapple Smoothie

Ingredients:

2 Cups	Pineapple Juice
1 Cup	Pineapple Chunks, fresh or canned
1 Small	Ripe Banana, cut into chunks
1/4 Cup	Unsweetened Coconut Milk
1 Tbsp.	Honey
3 Cups	Ice Cubes

Directions:

Pour the juice into the pitcher and add the pineapple, banana, coconut milk, honey and ice. Blend on 3 until very smooth. Pour into glasses and serve at once. Serves 3 to 4.

Pitcher
6-Blade Assembly
Pitcher Lid

Model
NJ602CO 30

EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the Limited Warranty period, you may return the complete appliance and accessories with proof of purchase and date, freight prepaid. For Customer Service support, call 1-800-798-7398 or visit our website www.ninjakitchen.com.

If the appliance is found by **EURO-PRO Operating LLC** to be defective, in **EURO-PRO Operating LLC**'s sole discretion, we will repair or replace it free of charge. Proof of purchase date and a check made payable to **EURO-PRO Operating LLC** in the amount of $19.95 to cover the cost of return shipping and handling must be included.*

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

Product Registration

Please visit **www.ninjakitchen.com** or call **1-877-646-5288** to register your new Ninja® product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.